Abstract

The heat-sealing device of this invention pushes a tube packaging material by the seal jaw and the counter jaw under the liquid surface of liquid food, and heat-heals the seal zone containing a cutting predetermined zone in the tube transversal direction. The tube shape packaging material is formed from the packaging material web, and is filled up with liquid food. The operation surface of the seal jaw facing to the seal zone has a substantially flat surface. The heat-sealing device has a removal/mixture means on the operation surface of a counter jaw. The removal/mixture means removes the seal prevention impurity from this seal zone and/or mixes the impurity with the melting/softening packaging material in this seal zone.

Even if the packaging laminated material is covered with an oxide, the residual substance, or impurities, the heat-sealing device reduces the bad influence of the seal prevention impurity, and heat-seals the optimum seal zone.

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(54)発明の名称 ヒートシール装置

(57) Abstract

A heat seal device which heat-seals, in a tube crossing direction, a tubular packing material, that is formed into a tubular shape from a packing material web and filled therein with a liquid food, in a seal zone of the packing material including a portion to be cut and below the liquid level of the liquid food while being held between a seal jaw and an opposite jaw from the outer side of the tube, wherein the working surface of the seal jaw contacting the seal zone has substantially a plane and the working surface of the opposite jaw is provided thereon with a removing/mixing means for removing from the seal zone seal-obstructing impurities which are likely to remain within a portion in the seal zone of the tube and/or for mixing the impurities with partially melted/softened packing material in the seal zone. Even though a packing laminated material is covered with impurities such as oxides and remaining substances or residues of packed contents, adverse effects by such seal-obstructing impurities can be minimized to provide an optimum seal.

